

NICOLAS-JAY ESTATE 2021 PINOT NOIR, WILLAMETTE VALLEY

The Wine

The Willamette Valley Pinot Noir is the original, and first, wine made by Nicolas-Jay. The vineyard sourcing has changed since that first vintage, but the essence has always remained the same; Locate the most expressive vineyards in the valley, farm them gently and sustainably and produce a Pinot Noir that is pure, fresh and symbolic of this place. This bottling has a very special place in our heart, It receives no less attention than any other bottlings at the estate and is the culmination of over 50 years combined winemaking experience between Jean-Nicolas Méo and Associate Winemaker Tracy Kendall.



Harvest

The beautiful 2021 vintage began with a warm dry winter followed by a wet and cool late Spring. Despite rain during bloom, yields were high and the vines soaked up the nourishing moisture early in the season. June also brought a heat dome with temperatures breaking 115 degrees in the Willamette Valley. Luckily this unprecedented heat came at a time before the grapes were susceptible to damage and the growing season continued warm but without issue. A cooler August was a sigh of relief as we neared harvest. Grape ripening slowed down and the very healthy and abundant fruit began showing signs of ripeness in early September. We began picking on September 4th with 2 separate chardonnay vineyards and finished on September 27th with our latest and highest elevation chardonnay site – Spirit Hill. Our latest Pinot Noir site, Temperance Hill came off the vine on September 26th. Harvest was beautiful and dry with only one small rain event toward the end, ideal for a successful vintage. The fruit was pristine and yields were abundant, leading to moderate alcohol levels and bright acidity. 2021 certainly felt like a gift after the devastation of the wildfires in 2020. Our first real vintage made here at the Nicolas-Jay estate, the wines are showing purity of fruit, beautiful texture and tension and are sure to continue to evolve for years in bottle.

Winemaker Tasting Notes

A beautiful garnet color is the first indication of a dense, concentrated harvest. It's stunning at first approach with red cherry, black tea and subtle splashes of toasted clove, spices and citrus aromas. The fruit is crunchy and wet at this early stage, but a core of cinnamon spice and light menthol arrive to intermingle with these cold-pressed red fruit elements as the wine begins to stretch out. Alert acidity on the front-end gives way to granite, medium-weight tannins. It's round on the palate, but shifts into a compression of red bush fruits, orange citrus and sandalwood that presses for minutes but still finds a way to maintain an elegant canter so typical of this celebrated cuvée.

Harvested: Sept 8-26
Harvest Brix: 21.8
Alcohol: 13.5%
TA: 5.3 g/L
pH: 3.47
Winemaking: Native yeast
Fining / Filtration: None
Cooperage: 25% new French oak, 16 months
Date Bottled: April 27, 2023
Production: 22 barrels



Associate Winemaker Tracy Kendall

Vineyard	AVA	Vine Age	Contribution	Farming
La Colina	Dundee Hills	22 years	"Pomegranate, clove, black tea"	LIVE
Bishop Creek	Yamhill-Carlton	35 years	"Power, granite, blue fruits"	Organic
Terry	Yamhill-Carlton	17 years	"Black cap blackberry, minerality"	Organic
Nysa	Dundee Hills	34 years	"Elegance, red fruits, spice"	Organic
Hopewell	Eola-Amity	17 years	"Blue fruits, floral, wet stone"	Organic
Cherry Grove	Tualatin Hills	22 years	"Lavender, citrus, rose petal"	LIVE